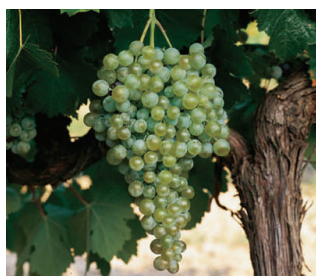


# Bodega DON DIEGO

Rueda

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CASTILLA Y LEÓN  
Rueda



Verdejo



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## Rueda DO

### The Geography

The DO is centred around the town of Rueda, in the province of Valladolid about 170 km north-west of Madrid. The land is a flat high plain at an altitude of between 600 and 780 m above sea level. The River Duero flows through the area from east to west.

### The Climate

The climate is continental (long hot summers, cold winters) with a certain Atlantic maritime influences. Temperatures vary widely and can drop below zero in winter (-1°C) and can reach 30°C in summer, which is not as high as similar wine-producing regions in southern Central Spain. There is a risk of frost, freezing fog, high winds and hailstones in winter/spring. On the other hand there is only a very small possibility of drought. Normally it rains in spring and autumn, with an average rainfall of 400 mm/year, while the vines receive 2,700 hours of sunlight per year.

### The Soils

Close to the River Duero the soils are alluvial with a high lime content (max 24%). To the south the topsoil is brown and sandy with a gravel and clay subsoil. Drainage is good, has a rich iron content and is easy to plough.

## BODEGAS DON DIEGO

The winery's vineyards are located near the village of La Seca, and are known for the oldest plantings of Verdejo in the D.O. Rueda. The soils of their Fuente Elvira vineyard are sandy with a lot of stones, the native home to the indigenous Verdejo grape. The vineyards are located 650 meters above sea level giving cool night and refreshing natural acidity in the finished wines.

### The Wine

100% Verdejo. Grapes were harvested by hand during the last week of September. Whole clusters were held at low temperatures overnight prior to pressing in bladder press to extract the free run juice. The must underwent slow alcoholic fermentation in stainless steel tanks for about 3 weeks. Afterwards, the wine was aged in stainless steel vats with its lees for several weeks more. The wine underwent cold stabilization and light filtration before bottling.

